# Our Story — Traditions & New Beginnings

We started out as Christy's Collections in a way that we never would've dreamed. Not 15 children) whose favorites were pinto beans the fall of 2006 — a grand idea for my mom, daughter, and myself to open a home accessory, antique, and custom sewing store downtown Bardstown. Christy's Collections was on the first floor, my mom's Sew it Seams on the second, and anything left over on the 3rd. It was so much fun being with mom, Robyn, and so many other family members. It was a lot of hard work, but soon paid off in



Mammy's Kitchen first location at 114 N. Third Street.

having enough to do (in mom's words), we and fried chicken. decided to open a cafe', antique, and sewing store combination. Attached to our building was a small room in the back, perfect for a kitchen! We bought a small grill, deep fryer, used an old stove, fridge, and freezer from my home, then went to discount stores for dishes, pots, and pans. Soon after, we became so

busy and overwhelmed that we had to bring sewing tables and any kind of chairs we could find to accommodate all our new customers. I don't know how we did it in that small room, but people loved it and would eat in the kitchen while we cooked.

> We always kept both my grandmothers' memories alive because they would've loved it so much. My grandmothers, both of whom we called "Mammy," were Lucille Hourigan, (who had 17 children) whose specialties were sausage gravy and homemade biscuits. Mammy Clyde Gribbins, (who had

I'm now a "Mammy" with my own grandchildren and I carry on their traditions with a sense of great responsibility and pride. I remember waking up to the smell of bacon frying, the chitter chatter of pots and pans and the various conversations about the weather and the schedule for that day. I hope to give my grandchildren some of the memories that I was so fortunate to experience.

Not long after the Café opened, we had no idea of regulations, guidelines, ventilation, and restrooms. What was working, wasn't working. Soon after, we were approached with a new opportunity to move into a beautiful historical building a few doors down that would accommodate our growing customers and the need to become an actual restaurant. It was not planned by us at all, but by faith alone, we are doing what we love to do still to this day and from our heritage and knowledge of country cooking. We knew that it would be called "Mammy's Kitchen".

Needless to say, we were in the right place at the right time! Serendipitous! My mother passed away April of 2009, and the memories that she left with us all will last a lifetime. Working and spending time with my mom (Gran) everyday were the best days of my life. She taught me and my children so much about ole-time cooking, gratitude, love, compassion, hard work and enjoying life. She will always remain a big part of this kitchen and family business. I dedicate this story to her, because without my mom, Mammy's Kitchen would not be here today. I vow to work hard, treat people with kindness and respect, keep my restaurant clean and continue cooking and creating foods that you love and will never forget! From there to here has been a beautiful and amazing experience.

My family and I shout out a big THANK YOU to all who have visited and remain with us. We look forward to serving you for a long time to come. Thank you for visiting

# Bethany Haven — **Providing Shelter, Changing Lives**







Guest amenities at Christy's Place include furnished common areas, kitchens, playrooms and bedrooms.

Bethany Haven is the parent organization for three programs which serve the homeless in Bardstown and Nelson County. Christy's Place, our 24-hour transitional shelter for women (with or without children), Harbour House Inn, a 24-hour transitional shelter for men, and Room in the Inn, an emergency overnight shelter for men, women, and children.

Bethany Haven provides emergency and transitional housing, food, case management, advocacy, and referral services for men, women, and children with the goal of assisting each resident in securing permanent housing of their own.

Bethany Haven leads the community's effort to provide a safe emergency shelter for those experiencing homelessness and a pathway to independent living. They do this with compassion while treating people with dignity and practicing systematic fair treatment of people of all races, resulting in equitable opportunities and outcomes for all. They serve and advocate for people experiencing homelessness regardless of race or gender.

Christy Clark, owner of Mammy's Kitchen, is an active supporter of Bethany Haven. Her personal obligation to "give back" has turned

into a debt of gratitude for those who had a helping hand in her life. She has an inner passion for Christy's Place and has become part of a driving force in the success of the women who stay there.

"I would not be here today, and Mammy's Kitchen would surely not exist, if it weren't for the good folks who visit here," says Christy. "Together, we can make a difference in helping those in need. Just scan the QR code at right to make a donation today. Thank you in advance for your generosity, compassion, and commitment to Bethany Haven!"



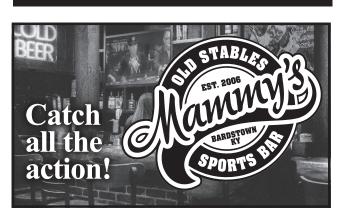
"Truly I tell You, whatever you did for one of the least of these brothers and sisters of mine, you did for me." *Matthew 25:40* 



Learn more at www.bethanyhaven.org









CHI Health at Home<sup>™</sup> Imagine better health.®

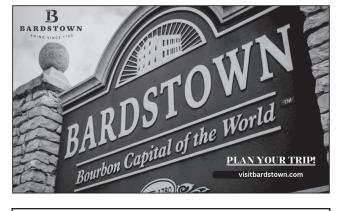
**Nursing and Therapy services** at home at no cost to them?

JENNIFER CAMBRON, RN, BSN – Client Relations Executive 502-350-7112 • Jennifer.Cambron@commonspirit.org









Christy's Collections

Three Generations BEAUTIQUE

97 West Flaget Street • Bardstown, KY

**JUNIORS • MISSES • WOMENS** 



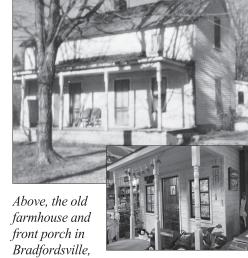
# Extra! Extra! Lunch & Dinner Menu READ-ALL ABOUT IT!

# If These Walls **Could Talk?**

Dad's home was built in the early 1900's on Medlock Creek Road in Bradfordsville, KY. I know that Papaw and his dad (Leslie Gribbins) built the house while simultaneously building the same house for a family member down the road. Papaw and Mammy Clyde raised 10 living of 15 children there.

I'll never forget that house and I dream of it often. Our Uncle Bee lived in the room with the second front door, we were never allowed to go in his quarters. The old coal stove, the piano Aunt Bern mastered, the kitchen in the very back with a wood stove in the middle, there were vinyl curtains hanging in the dining and living rooms. At Christmas, Mammy Clyde would put out her silver-tinned Christmas tree with many gifts under it. Memories of Mammy Clyde at the stove frying chicken and cooking up her specialties, while Aunt Bern was helping with chores and Papaw usually at the small table eating or having conversations with one of the boys.

The stairs were in the dining room which had a corner cabinet so old it was built with wood pegs, the heavy black rotary phone sat on an old oak desk of papaws. My cousins and I sat on those steps from top to bottom and that became our band. Mike and Lisa at the top, then Greg and Vera, with Marty and Kevin after, then me on the bottom step, I was always the odd ball and they sure let me know it. We sang the song "Sugar-Sugar-Uh-Uh-Uh-Uh, Oh Honey-Honey Uh-Uh-Uh, you are my Candy Girl, and I can't stop wanting you...!" I'll never forget those times on the steps, me usually using an old towel on my head for my hairdo! Mammy Clyde just loved us — until we got too loud and was sent outside to play.



Kentucky – where so many of my childhood memories were made. A replica of that front porch (inset) now stands inside of Mammy's Restaurant.

The upstairs was open, but had two sides separated by the brick chimney — girls on one side and boys on the other. This is where we were told ghost stories at night by our Aunt Bern, like "The Golden Arm". Then we cuddled together on the feather beds with warm quilts and went fast asleep. There was a broad sparkly creek across the road, which we played in every day. It was the sweetest, coldest water I ever drank. Some of the best days of my life were on this farm.

My husband, Fly, built a replica of this home inside our restaurant for my dad's 82nd birthday. Dad said it was the first time he had received a present that made him cry. Two weeks later, my dad passed away and now is in his heavenly home with Mammy Clyde and Papaw.

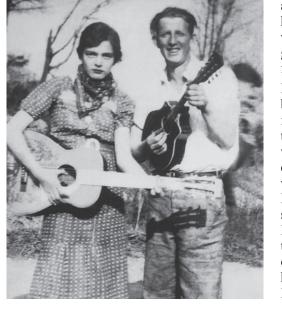
Thank you, daddy, for giving us the best life we could ever ask for.

**Meet Margaret and Joseph Allen Clark** 

Ma: June 8, 1921 – Feb. 24, 1994 (aged 72) • Pa: 1913 – 1970 (aged 56–57)

Ma and Pa Clark, are parents to Mammy's co-owner Daniel (Fly) Clark, who is the youngest of 12 children. I've been told many times that Margaret (Ma) was one of the dearest and sweetest ladies around. And Jack (Pa) was multi-talented in building and many other areas of his life (as is his son, Fly). Plus, from what the photo at right portrays, Pa was also talented in the music field — it's one of my favorite pictures.

I was told that "you always knew when Ma was pregnant — because Pa was building another room onto the house"! At one point, Ma was taking care of her mother, her aunt and Jack (who passed away at 56) simultaneously, all while raising 12 children on her own, with her youngest being just 7 years old.



# **Meet Edford Martin Gribbins**

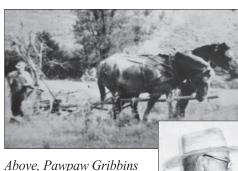
Sept. 16, 1897 – April 16, 1977 (aged 79)

Papaw was my grandfather on my father's side and lived in Bradfordsville, KY. He was a farmer and trained Clydesdale horses. I can remember those giant horses — Papaw was never afraid of them. They were exceptionally beautiful and enormous!

Many times, while sitting on the front porch, chewing his tobacco, Papaw would look after us grandkids while our dads were busy keeping up the farm.

One smoldering summer day, me and several cousins went off on an adventure to climb the legendary Buzzard's Rock — which would take us on a journey for hours. Becoming worried and agitated, Papaw soon took off to find us, surely to beat the living daylights out of us all. Hours later here we come, proud as peacocks from our expedition. marching down the Medlock as if we were soldiers returning home from combat. We conquered the Rock, leaving us with our battle wounds, scrapes, and scratches, not to mention we were wet, muddy, tired, and hungry (myself being "wet" because I tripped and rolled down the whole knob, wetting my blue-jean overalls on the way, thankfully landing in a crick).

There was Papaw — we could see him in his Liberty jean coveralls with his giant carved he would call out her name many times, wooden walking stick, way down the road. He was as mad as an ol' bull and ready to from that screen door calling out for him..., pounce that stick over our heads and yelling, EDFORD!!!



Above, Pawpaw Gribbins and his Clydesdale horses.

"you kids, just wait till

I get hold of you"! We were one for all and all for one — and we took off scattering around him and ran to the house, hiding until one of us could come up with a plan. We were scared to death that Papaw would kill us or tell our dads that we had gone missing. "Looking back, I feel bad that as a grandparent now I can imagine what was really going through his mind, worrying if we were all right or who knows what scenarios played out in his head." However, he never told on us, maybe to save us from our dads' wrath, or simply thankful we were still alive. I tell you now, that we as cousins had one of the best childhoods anyone could ever dream of. It was a magical time with fairy-tale memories..

Other memories of Papaw were him missing Mammy Clyde so bad — he was never the same after her death and even as a little girl I could feel his sorrow. In his mourning, C L Y D E, oh C L Y D E!! Just as she did

# Meet Samuel Tilden Hourigan Jr.

Pap: Sept. 28, 1910 - May 13, 1985 (aged 74) • Mammy: Nov. 8, 1915 - July 22, 1999 (aged 83)

This is the story I've heard of how Mammy Hourigan and Pap met.

Mammy was adopted as an only child and was raised in the family home that still stands today. Mammy was treated indulgently by her parents. From what I've been told, she was given a car when very few people her age owned a car in those days. At 15 years of age, Mammy was attempting to drive down the Beechfork Road, when she came upon a horse and carriage. Nearly hitting and running them off the road, she pulled over to see if the gentleman was okay. It was there that she had met Tilden Hourigan, a good-looking young man, and her future husband. Married for more than 55 years, with a total of 17 children, hundreds of grand- and great-grandchildren, the family farm (home place) with hundreds of acres.

Rumor has it he married her for the car, but we like to think there was a lot of love involved. Pap joked with her — she didn't think it was very funny, of course. A grandson wrote this about Pap: "I remember Pap was cutting corn into nibblits with a corn knife, when he missed and cut his palm to the bone! I sat there and watched my Pap sew his hand them Mammy and Pap.



up — a cut about 4" long and to the bone. Pap was by far the toughest man I knew."

older Pap in front of

the family barn.

Mammy and Pap were like storybook char-He didn't flinch, but said, "Twin go get a acters, we we're so blessed to have been sewing needle from your Mammy". When part of this magical family and our memories I came back to the barn, he reached up in will last a lifetime. I've always heard that the rafters for a bottle of whiskey, poured it when anyone went to visit, they would on the cut, took a big drink and, with a address them as Mr. and Mrs. Hourigan hair out of his mule's tail, began stitching it up. but by the time they left, they would call

IN LOVING MEMORY & DEDICATION TO OUR FAMILY: Harold Jones Gribbins • Thelma Francis Spalding Richard Steven Gray • James Maurice Thomas III • Margaret Virginia Clark • Joseph Allen Clark

ASK ABOUT SELECTIONS FROM OUR BAR WITH OVER 250 BOURBONS & CRAFT BEERS



# Appetizers \* | Garden-Fresh Salads

# **BREADED WINGS**

Your choice of Plain, Hot, BBQ or Uncle Marty's Bourbon Sauce. 6 for 10.99 • 12 for 16.99

## **BACON CHEESE TOTS**

Served with ranch for dipping. 15.99

# **☼** BBQ NACHOS

BBQ pulled pork, jalapenos, slaw, sour cream, cheddar cheese, ranch & BBQ sauce on top of fresh tortilla chips. 17.99

# **SEASONED PORK RINDS**

A Southern Favorite. 11.99

# **CHORIZO PORK RINDS**

Chorizo, jalapenos, slaw, sour cream, cheddar cheese, ranch & BBQ sauce on top of fresh pork rinds. 17.99

# **FRIED PICKLES**

With Mammy's homemade dipping sauce. 14.99

# **ROCKIN SAMPLER**

Fried green to matoes, fried pickles, cheese sticks &chicken tenders. Served with dipping sauce. 19.99

# **♦** FRIED GREEN TOMATOES (6)

With homemade pimento cheese. 15.99

## **DOUBLE DIPPER**

Homemade pimento cheese & chicken salad with crackers. 13.99

# NEW! POTATO SKIN DIPPERS

Bite-sized potato skins topped with melted cheese, sour-cream, bacon & chives. 12.99

**EXTRAS:** Dressings, Barbecue, Syrup, Butter, Pickle - .99 each

# Southern Sides

**REGULAR SIDES:** FRENCH FRIES

**HOME FRIES** • TATER TOTS • GREEN BEANS

FRIED APPLES • COLE SLAW • MASHED POTATOES & GRAVY

CUP OF PINTO BEANS • FRIED ONION STRAWS • MAC-N-CHEESE — 5.99 each

**PREMIUM SIDES: STEAMED BROCCOLI** 

BRUSSELS SPROUTS • FRIED GREEN TOMATOES (3) — 6.99 each

Menu items and pricing are subject change.

No menu modifications or

substitutions PLEASE.

# Best Steakburgers In Town! \*

**GRILLED CHICKEN SALAD** 

cheddar cheese, tomatoes, bacon,

(Make it Buffalo or Bourbon-style:

Chicken tenders bites, fresh iceberg

bacon, onions & potato sticks. 12.99

MAMMY'S STUFFED TOMATO

lettuce, cheddar cheese, tomatoes,

(Make it Buffalo or Bourbon-style:

Tomato-filled with chicken salad

or pimento cheese. 10.99

onions & potato sticks. 12.99

CRISPY CHICKEN

FINGER SALAD

add 1.49)

add 1.49)

Grilled chicken, fresh iceberg lettuce,

**HOUSE SALAD** 

& potato sticks. 8.99

SPINACH SALAD

Crispy Chicken: 4.99)

Fresh iceberg lettuce, cheddar cheese,

Fresh spinach, walnuts, tomatoes &

potato sticks. 9.99 (Add Grilled or

NEW SOUP & SALAD

the-day and a house salad

served with cornbread. 15.99

A cup of our soup-of-

tomatoes, bacon, onions, green peppers

Chargrilled pure fresh Angus beef steakburgers served with chips. Load it up with mayo, onion, lettuce, pickles & tomato.

# THE SOUTHERN BURGER

Topped with Mammy's homemade pimento cheese & two fried green tomatoes. Served on a bun. 17.49

# THE CLASSIC CHEESEBURGER

With American cheese. 14.49 (Make it a double for 3.00)

# THE BREAKFAST BURGER

Shaved country ham, fried egg, Swiss cheese & Gran's maple mustard poured on top. Served on a bun. 16.49

# THE PATTI MELT

Grilled Texas toast, American cheese, special sauce & tomato. 15.49 (Add grilled onions for 1.00)

## **♦** KENTUCKY CORNBREAD MAFIA BURGER

Homemade grilled cornbread bun, charred to perfection steakburger, Swiss cheese, loaded & topped off with slaw. 17.49



# THE BOURBON BURGER

\*A 20% gratuity will be added for parties of 10 or more.

A CUSTOMER FAVORITE!

Simmered in Uncle Marty's Bourbon Sauce, Swiss cheese, fried onion straws. Served on a bun. 15.49

# THE JALAPENO BURGER

Grilled jalapenos & bacon, with cheddar cheese. Served on a bun. 15.49

# **MUSHROOM & SWISS BURGER**

Grilled mushrooms, Swiss cheese, grilled onions. Served on a bun. 15.49

Hours of Operation: Sunday – 8:00am-3:00pm (Serving Breakfast Until Noon) • Monday – Closed • Tuesday – 6:30am-3:00pm • Wednesday-Saturday – 6:30am-9:00pm FOLLOW US ON SOCIAL MEDIA FOR ENTERTAINMENT & EVENT DETAILS! ( @BARDSTOWNMAMMYS • ( )BTOWNMAMMYS • WEDNESDAY NIGHT IS KIDS NIGHT!

# Sandwiches & More Sandwiches Served with Chips and Pickle Spear. Substitute fries, tots or green beans for 2.00 more.

# KENTUCKY BLT

Grilled wheat bread, fried green tomatoes, homemade pimento cheese, bacon and lettuce. 14.49

## **CRISPY FRIED OR GRILLED** CHICKEN SANDWICH

Your choice of free range chicken served on a bun. 15.49 (Make it Buffalo for 1.00 more)

# **CHICKEN SALAD MELT**

Grilled Texas toast, homemade chicken salad topped with American cheese, and sliced tomato. 14.49 (Made with walnuts)

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Feel free to take

a menu home with

you as a souvenir!

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-bourne illness.

Our soups, vegetables, marinades, mashed

otatoes and our popular "special of the day"

are made fresh from scratch all day long.

SINCE OUR FOOD IS COOKED TO ORDER,

PLEASE ALLOW FOR THE APPROPRIATE

TIME and let your server know if you have a

scheduled event or bourbon tour.

Our restaurant is not an allergen-free or

gluten-free environment. Menu items may be prepared

using shared equipment and fryers allowing for cross contact with other ingredients. For those reasons

we cannot guarantee that a menu item will

be free of any allergen. We will do our

best to accommodate your

# CHICKEN SALAD SANDWICH

Served on white, wheat, or rye bread. 12.49 (Made with walnuts)

# **♦ BOURBON CHICKEN SANDWICH**

Crispy or grilled free range chicken, bourbon-glazed with Uncle Marty's Bourbon Sauce and topped with Swiss cheese and crispy fried onion straws. Served on bun. 16.99

## FRIED BOLOGNA & CHEESE

American cheese, sautéed onions, and fried bologna served on grilled Texas toast. 13.49

# THE JUDGES CLUB

Grilled just the way the Judge likes it! Texas toast, ham,

turkey, American cheese, tomato, mayo, and bacon. 14.49

bread. 13.49

Sautéed onions, grilled peppers, and melted Swiss cheese. Served on hoagie bun. Au jus upon request. 13.49

Locally-sourced and cut 6 oz. rib-eye cooked

the way you like. Served on bun. 17.49

Corned beef, sauerkraut, thousand island

and Swiss cheese served on grilled rye

## **CHICKEN FINGER PLATTER**

PHILLY CHEESE STEAK

**BBQ SLOW-ROASTED** 

Served on bun. 14.49

STEAK SANDWICH

**MAMMY'S REUBEN** 

PULLED PORK SANDWICH

Three boneless all-white meat, breaded and fried chicken strips. Served with fries and country gravy with grilled Texas toast.

# Vegetable Plate NEW!

PICK 3 REGULAR VEGETABLE SIDES, served with baked cornbread. 15.99

# **©** BOURBON-GRILLED PORK CHOPS

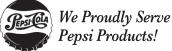
Two 6 oz. hand-cut pork chops grilled, simmered in Uncle Marty's bourbon sauce. Topped with fried onion straws. Served with two Southern sides & baked cornbread. 22.99

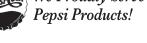
# SMOTHERED GRILLED CHICKEN

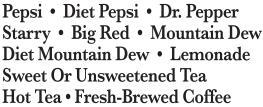
Boneless all-white-all-natural chicken breast chargrilled with honey-mustard. Topped with grilled mushrooms, bacon and cheddarpepper jack mix. Served with two Southern sides & baked cornbread. 20.99

# **☼** BOURBON-GRILLED CHICKEN

Two grilled chicken breast smothered and simmered in Uncle Marty's Bourbon Sauce with Swiss cheese and fried onion straws. Served with two Southern sides & baked cornbread. 22.99







Milk or Chocolate Milk Orange Juice<sup>†</sup> • Cranberry Juice<sup>†</sup> Tomato Juice<sup>†</sup> (†no free refills)

Ale-8-One (Bottle)  $\sim 4.00$ 

Goslings Ginger Beer (Bottle) ~ 3.00 Red Bull (Can)  $\sim 5.00$ 



# **♦ DOWNTOWN KENTUCKY HOT BROWN**

Grilled Texas toast, oven-baked turkey and shaved country ham covered in Mammy's Hot Brown sauce. Topped with sliced tomato and bacon. (excludes sides) 19.49

# **BABY BROWN**

1/2 the serving of the hot brown, same goodness. 16.99

## RIBEYE STEAK

USDA choice steak cooked the way you like. Served with two Southern sides & baked cornbread. 12 oz: 26.99 • 6 oz: 19.99

# **♦ COUNTRY FRIED STEAK**

Covered in white country gravy, served with two Southern sides and baked cornbread. 18.99

# **CHICKEN FRIED CHICKEN**

Boneless white meat chicken breast, breaded and fried golden brown. Served on top of grilled cornbread and covered in white country gravy. Served with two Southern

sides. 21.99

waffle. Topped with Thelma

Two 6 oz. hand-cut pork chops, country fried or chargrilled to

perfection. Served with two

Southern sides & baked

sauce. Served with two

Southern sides. 19.99

**PORK CHOPS** 

cornbread. 20.99

### **♦** CHICKEN-N-WAFFLES MAMMY'S FAVORITES! Breaded in-house and fried crispy. Served between a

Pinto Beans and Soups made from scratch DAILY

## PAPPY'S PINTO BEANS AND GRILLED CORNBREAD Pappy loved his beans and cornbread!

CUP: 9.99 • BOWL: 10.99

# **GRAN'S SOUP OF THE DAY**

Gran was the best soup maker around! Served with crackers. CUP: 8.99 • BOWL: 9.99

# Desserts

TRY OUR FAMOUS MERINGUE PIES! Choose from Coconut Cream, Chocolate, Butterscotch or Lemon Meringue. By-The-Slice: 7.99 • Whole Pies: 27.99

ASK YOUR SERVER ABOUT OUR **SPECIALTY DESSERTS!** 

